

STARTERS

CLASSICS	
DAILY SOUP	8
FISH SOUP Rouille, croutons	9
ESCARGOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS Port sauce, maitake, cedar jelly from Gourmet Sauvage	25
HOMEMADE FOIE GRAS TERRINE Brioche bread, apple and coriander gel, cranberry compote with Anicet honey	24

DISCOVERY OF THE MONTH	
ONION SOUP AU GRATIN	16
BREADED EGGPLANT Burrata, smoked eggplant sauce, herb salad with pumpkin seeds and almonds, basil oil	18
TROUT FROM DES BOBINES FARM Confit in olive oil and flame-grilled, trout roe, green pea purée with wasabi, fennel and samphire salad	24

SALADS	
Add: 200g Chicken breast	13
Add: 150g Salmon filet	16
Add: 100g Tuna	20
GARDEN SALAD Homemade dressing	9
CAESAR SALAD	10/17
QUINOA SALAD Cucumbers, tomatoes, lemon, olive oil, parsley	11/18
ASIAN SPINACH SALAD Cashews, rice, mushrooms and red bell peppers	11/18
YELLOW BEET SALAD Goat cheese, basil tomatoes	11/18

OUR SMOKING ROOM	
HOMEMADE SMOKED DUCK BREAST IN CARPACCIO Cherry tomatoes, parmesan, garlic croutons, basil pesto and arugula	17
HOMEMADE SMOKED ARCTIC CHAR Raw vegetable salad with spinach and basil pesto, sea buckthorn gel	19
HOMEMADE SMOKED SCALLOPS Samphire, avocado, saffron aioli, lemon gel, pickled red onion	22

TARTARES 100 g / 180g	
100g served with salad / 180g served with salad and fries	
BEEF TARTARE With toasted sesame	20/34
FRESH AND SMOKED SALMON TARTARE Wasabi mayonnaise	20/34

PLATEAUX	
SEAFOOD PLATTER Cajun shrimp, house smoked scallop, tuna tartare, samphire, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips	24
CHARCUTERIE PLATTER FOR 2 Bayonne ham, "Le Batistou" sausage, house smoked duck breast, rilette, chorizo, olives and pickles	26

VEGETARIAN	
BUTTERNUT SQUASH RAVIOLIS With cashews, samphire with confit cherry tomatoes and olive oil	15

MENU À LA CARTE - DINNER

FISH AND SEAFOOD	
ARCTIC CHAR From Opercule farm in Montreal, leek and potato parmentier, maitake	30
SALMON Coral lentil sauce, coriander, turnips and vegetables	36
STRIPED BASS White bean hummus with herbs, basil oil, vegetables, white wine and turmeric sauce	41
SEAFOOD TRIO Shrimp, scallops from the Magdalen Islands, lobster tail, virgin olive oil sauce with lemon confit, roasted cauliflower with yogurt and tandoori spices, bell pepper purée	50

DISCOVERY OF THE MONTH	
WILD SURF & TURF Grilled wild boar rib from Sanglier des Bois farm, gin and juniper berry sauce, dauphine potatoes, Jerusalem artichokes, vegetables, roasted lobster tail with garlic flower	54
CHEF'S SUGGESTION	PM

FISH & CHIPS	
Served with homemade french fries or salad	
HADDOCK FISH & CHIPS Tartar sauce, lemon	26

VEGETARIAN	
EGGPLANT TATIN Pear, onion confit, quinoa with vegetables, grilled tempeh	29
STUFFED BUTTERNUT SQUASH Quinoa, feta, cranberries, grilled tofu, baby arugula	30

MEATS	
• Add Cajun shrimps	\$4/ea.
• Add lobster tail	15
• Add fries	5
GRILLED BEEF BAVETTE STEAK Potato terrine with wild mushrooms and spinach, vegetables, sauce with bacon from Gaspior farm	34
BRAISED SWEETBREADS And flambé with port wine and wild mushrooms	38
ROASTED DUCK BREAST Orange sauce, blood orange supreme, carrot purée, turnips and carrots glazed with orange	41
RACK OF LAMB Roasted with herbs, mashed potatoes, girolles and samphire, seasonal vegetables, lamb sauce	46
GRILLED BEEF FILET MIGNON Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	52

POUTINE		S	L
POUTINE Bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds	17	28	

DESSERTS			
CRÈME BRULÉ WITH QUEBEC MÉLILOT ESSENCE	9	CHOCOLATE CAKE With homemade ice cream with chocolate and hot peppers	11
CHOCOLATE PROFITEROL	9	APPLE PIE "MAISON VERTE" 15 MIN)	12
MARZIPANE AND BLUEBERRY TARTELETTE homemade méliot ice cream	9	ALMOND MILK AND CHESTNUT FLOUR PANCAKE (gluten-free, lactose-free) with apples, blueberries and caramel	12
CHOCOLATE CAKE (gluten-free, lactose-free) homemade raspberry sorbet	9	QUEBEC CHEESE PLATE , fruits and croutons	14
BLUEBERRY CHEESECAKE	10	EXTRA VANILLA ICE CREAM	3
HOMEMADE SORBET AND ICE CREAM TRIO ICE CREAM: Maple and walnuts, Melilot, spicy chocolate SORBET: Lemon, chocolate, raspberry, blueberry	9	DAILY DESSERT	6